

## Easy Gnocchi Zuppa-serves 4-6

### INGREDIENTS:

1 package of pre-cooked Italian sausage, chopped (we used Bilinski's Organic Chicken Sausage)

1 ½ cups fresh green kale, chopped

1 ½ cups fresh spinach, chopped

1 medium white onion, diced

3 garlic cloves, minced

4 cups chicken stock

1 package of potato gnocchi

1 cup heavy whipping cream

sea salt and freshly-ground black pepper

shaved parmesan cheese and fresh basil for garnish

### INSTRUCTIONS:

Sautee the onions and garlic until tender.

Heat chicken stock in a pot and add onions, garlic, sausage and stir to combine. Cook until the soup reaches a simmer, and add the gnocchi, kale, spinach, heavy cream, and stir to combine. Cook for 2 minutes or until the gnocchi float to the surface of the soup.

Season the soup to taste with salt and pepper.

Top each bowl with shredded parmesan and fresh basil. Serve with a crusty bread and enjoy!

\*NOTES: You can easily make this a meatless or vegan meal by substituting the sausage for a tofu or tempeh crumble, a vegan parmesan cheese and cream, and use vegetable stock instead of the chicken.